Establishment Name	The Ro	ad				Permit Number:	4010		
Mailing Address O 1 Do 2 (0)	P. Tukt	adal	1 h. W	NA	XDE	Permit Posted:	Yes □ No €	whin	ed
Physical Address AU Room	what No	TUN	tive	total to	100 MIT	Date of Inspection:	Po Tue	1-1	\
Routine Inspection Complaint	□ Follow-	-up Inspe		1		(d/m/y) vious inspection (d/m/y)		107	4
						<u> </u>			
CRITICAL ITEMS: Based on the ir items must be corrected at the time of inspec	nspection today, the	ne critica	al items ic	dentified belo	w are violation	ons of the Food Establi	shment Safety Regu	ulations	. Critica
tems may result in revocation or suspension							mediately correct of	CONTRO	or Critica
	compliance) in compliance)		(not obs	,	Mark'		peat violation) ontrolled during in	spectio	on)
Compliance Statu	ıs	CDI	R		Com	pliance Statu	S	CDI	R
Time/Temperature of Potential	ly Hazardous Fo	oods			Persona	al Hygiene of Food	Service Workers		-
 101 Cold holding temperatures ≤ 4°C 102 Hot holding temperatures ≥60°C 	YES NO NA NO	3		-	clean & prop	•	YES NO NOB		1 2
	YES NO NA NOT	9		acces	sible	ning facilities supplied &	YES NO NOB		
Proper cooking of raw food of animal origin	YES NO NA NO	3		may s	pread through		YES NO NA NOB		
104 Proper cooling time and temperatures	YES NO NA NO	3	n hole		nandlers using essary hand o	proper utensils to avoid contact with	This		
Adequate equipment to maintain food temperatures	YES NO NA NOE	line r	Frank	cooke	d/prepared foo	od	YES NO NA NOB	>	-
106 Proper monitoring of temperatures	YES NO NA NOE	3				ardous Foods Prote	YES NO NA NOB	minot	ion
107 Proper reheating procedures for hot holding108 Proper thawing procedures	YES NO NA NOE		BELLIE S		separated and		YES NO NA NOB	IIIIIau	1011
Food, Water and Ice from A					contact surfac	es cleaned and	YES NO NA NOB		
301 Food obtained from approved sources	VES NO NOB					(vermin and insects)	YES NO NOB		
Food in good condition, safe and unaltered	YES NO NOB					perly labeled, stored or discontamination	YES NO NOB		
303 Food properly labeled	YES NO NOB				r disposal of re	eturned, previously	YES NO NOB)	
	-			00170			TIZONO MOD		
		d Tem	peratu	ire Obser					
Item / Location	Temp (°C)	Iter	m / Locati	on	Temp (°C)	Item /	Location		remp (°C)
True fridge	2.1								
The fretzer -	20.0	briand e	nolad s	etew bas o	soa ritiw	ir hands frequ <mark>ently</mark>	Washing of		
into consed with the meet	Hedital Triffice		s casma strue rea	to una zioc	tond pour	s, <u>Jalion die Ioilei.</u> Intersuuren sils. (SI	ion dental		
				300	IDSIG BY RIK	PO PORPHOLOGICAL TOTAL	CO HONE		
was dan de		, all	J. 101110	नि १०५० च्	o ogga to	orls (viluon, sisen	tla slood		
Item Number	Observa	tions	and Co	orrective	Actions			Corre	ite
No food preg	ma line	2 0	beer	led at	- tola			(п арр	licable)
to took had) Wolf 10.	(0	00(.0	c as	1/1/11	cor inspe	coren.		
triule reginia mour	la ion aevo s		OHI B R	1,380 EV DE	O TESTETOD	CONTRACTOR STATE OF THE STATE O	with wait		
	172.0.2	3		SAPIR					
	. segenagev t	ons an	Unit WHEN	DITE, SEND	1 1/61 107 8	rare cultung boardi	same estu - , =		
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2 2 2 2 2 2 2 2								. 1	
								12	12.5
	2	11.00	30 g En	dy a a ² to 1,					
	927		.2		ter et .				

NON-CRITICAL ITEMS: Based on the inspection today, the non-critical items identified below are violations of the Food Establishment Safety Regulations. Non-critical items must be corrected by the next routine inspection or a shorter period of time as may be specified by the inspector. Failure to comply with any time limits for corrections specified in this notice may result in revocation or suspension of your Food Establishment Permit and closure of your establishment

LEGEND Circle One of: YES (in compliance) NO (not in compliance)					repeat violation) (controlled during in	epeat violation) controlled during inspection)				
Compliance Status		CDI	R register to	Compliance Status		US pool accordance of the	CDI	R		
Fo	ood Equipment an	d Utensils	eda segri	Pat tebe	toat at	of bebreint	Physical Fac	cilities	tero?	
and sanitize utensils		VES NO NA NOB	u 101 5/s	A 10 0e/8	601		act surfaces properly constructed cceptable material used.	or VES NO NA NOB	taleti diup il ei	5
Appropriate procedu mechanical and/or n		YES NO NA NOB	304	a to Of b	602	Hot & cold	water available; adequate pressu	ure WES NO NOB	alasti alasti	
Proper storage of fro	ozen food items	YES NO NA NOB	et decte	sent brie	603		posal of sewage & waste water	YES NO NOB	rang reas	
04 Food stored in food	grade material	NO NA NOB		.crtabi	604		ties: adequate number, properly d, supplied and cleaned	YES NO NOB	quase wupi	
05 corrosion resistant a	and non-toxic	YES NO NOB	idan ma	nonexer	605	Adequate I	ighting; lighting protected	YES NO NOB	ene i Sifecter	360
sanitized	Topan, didanda ana	YES NO NOB			606		mechanical ventilation;	YES NO NA NOB	510	
	General Sanita	ation			607		clean, uncluttered, cleaning and ce equipment properly stored	YES NO NA NOB	0°51	
Garbage & refuse po	properly disposed and	YES NO NOB	or heid	SOME PRO	elt been to	abatantan 178	Testing Devices/Logging	g of Temperatures		
Non-food contact su constructed, in good		YES NO NOB			801	Working dis	shwasher temperature and press	YES NO NA NOB	ghinasi i	7.00
Food handlers propo personal hygiene	erly attired and good	YES NO NA NOB	oinaga evada t	ritse to fi	802	Chemical to	est kits and/ or papers provided	YES NO NA NOB	Paten	
Adequate protection pests	n from vermin and insect	YES NO NOB		neinsel e	803	Temperatu storage uni	re logs maintained for refrigerate its (non-regulatory requirement)	YES NO NA NOB	plengs senset	
Living or sleeping quote food service area	uarters separated from	YES NO NA NOB					Other	CHECK BARRIES BEING		
Birds or animals oth excluded from prem	nises	FES NO NA NOB	l a mot	gnimute	n deriw ,	e washraem	e needs each time after using the	Alf prideew for evitinen wasten or unitarion w	Food	
Wiping cloths used		YES NO NA NOB						vesting Facilities Supp	Land I ed	
Item umber	vide a poe	Observation per Yawel	h	wldt	er.	for	the washeros	Se termested bus stoletes at the set of the second	Corre Da (if appl	ite
Item umber	vide a poe Let-Dieb cush: 15 IC: 189	Observation per favel rei high yer ger	ter	sper Sut te	er - tat no f	for acto	the washers do hwa mer:	According technics on and and according to the control of the cont	Da	ite
ttem umber	vide a poe Let-Dieb cush: 15 IC: 189	Observation per Yawel	ter	sper Sut te	er - tat no f	for acto	the washings dohwa (ner:	and the additional principles of the additional and additional and additional and additional and additional and additional additiona	Da	ite
ttem umber 201 Pros Rin:	vide a poe Let-Dieb cush: 15 IC: 189	Observation per favel rei high yer ger	ter	sper Sut te	er - tat no f	for acto	the washers do hwa mer:	and for adding paintage. The part of the paintage of the pain	Da	ite
ttem Joy Pros	vide a poe Let-Dieb cush: 15 IC: 189	Observation per favel pei high yer Servation	ter	sper te	er-	for are a constants	the washers. dohwa over: these hime of these	A continue to the continue of	Da	ite
Item lumber 201 Pros	vide a poe Let-Dieb cush: 15 IC: 189	Observation per favel rei high yer Servation Ei	ter	sper te	er-	for are a constant	the washers. Its hime of the properties (Mark ">", if Applicable)	as attenetty worth grief or colored assistance to colored assistance as a colored as a col	Da	ite
ltem lumber 204 Province-Inspection Required:	vide a poe Let - Diet cush: 15 IC: 199 Wer o	Observation per favel pei high yer Servation	ter	sper te	er-	for are a constant	the washers. Its have of the periods (Mark ">", if Applicable) ment Closed Yes	A CHOM CONTROL OF THE	Da	ite
Re-Inspection Required:	vide a par Let - Diele cush: 15 Je: 199 Wer o Yes Inspection:	Observation per favel rei high yer Servation Ei	ter	sper te	er -	for actor	the washers. Its hive of thsp (Mark ">", if Applicable) ment Closed Yes carded Other	as attenetty worth grief or colored assistance to colored assistance as a colored as a col	Da	ite
Provided in the Indian Provided in Charge Name:	Vide a par JUN-Dieb JUN-	Observation per favel rei high yer Servation Ei	ter	sper te	er -	for action: Establish Food Disc Environmen	the washers. Its washers. The washers. Its washers.	as attenetty worth grief or colored assistance to colored assistance as a colored as a col	Da	ite
e-Inspection Required:	Vide a par JUN-Dieb JUN-	Observation per favel per high yer Servation No 12	ter	sper te	er -	for action: Establish Food Disc Environmen	the washers. Its hive of thsp (Mark ">", if Applicable) ment Closed Yes carded Other	as attenetty worth grief or colored assistance to colored assistance as a colored as a col	Da	ite